



Homemade Tortilla Chips and Strips



Serves 8-10

Recipe created by:
Carol Berber
Mi Rancho-Owner



Ingredients:

- *8 Mi Rancho Organic THINcredibles Thin Corn Tortillas*
- *Canola or Peanut Oil*
- *Salt*

Method:

1. Heat oil to 350°F in a heavy bottom pot.
2. Cut tortillas into raw strips or chips, or even leave whole to make tostadas.
3. Fry in small batches, allowing the tortillas room to move about the pan.
4. Cook until golden brown and remove with a slotted spoon to a plate or sheet lined with paper towels to cool and catch excess oil.
5. Salt immediately after removing.